



Sunday, May 3, 2026

:: STARTERS ::

CRISPY DEVEILED EGGS

royal ossetra caviar, panko, whipped egg yolks, chives 25

FAROE ISLAND SALMON FRITTERS

sweet pepper relish, lemon dill aioli 19

FRIED CHEESE CURDS

hot pickled cherry peppers, smoked tomato aioli 17

CHOPPED SALAD

soppressata, fontina, green olives, red onion, fried chickpeas, oregano vinaigrette 18

:: ENTREES ::

HALIBUT

jumbo lump crab, fregola, snap peas, wild ramps, fiddlehead ferns, miso brown butter 59

BUCATINI AMATRICIANA

guanciale, san marzano tomatoes, pecorino romano 34

BONE-IN VEAL CHOP SALTIMBOCCA (14 oz.)

prosciutto, sage, fontina, marsala pan sauce 78





:: WINE FEATURE ::

KIM CRAWFORD

sauvignon blanc

new zealand

40 btl

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT

2021 napa valley, california 97pts

30gls/45qt

FLOWERS PINOT NOIR

2022 sonoma coast, california 93pts

29gls/43.5qt

ORIN SWIFT 8 YEARS IN THE DESERT

2022 napa valley, california 92pts

22gls/33qt

ORIN SWIFT PALERMO CABERNET

2022 napa valley, california

40gls/60qt

ALTESINO BRUNELLO

2020 tuscan, italy 95pts

34gls/51qt

